

The Northwest Food Safety Consortium presents the 12th Annual

Food Safety Farm to Table Conference

May 26-27, 2004

Best Western University Inn

1516 Pullman Road, Moscow, ID

http://safefood.wsu.edu

Register Online http:// safefood.wsu.edu

Hot Topics on Food Safety

- Pathogens du jour—Hepatitis A, Salmonella enteriditis, Avian Influenza relevance to food safety?, Enterobacter sakazakii and more...
- Targeted Consumer Education
 - Adopting the 2001 Model Food Code in Idaho and Washington
- Fresh Produce: Ensuring Safety from Farm to Table
- Hot Topics: An afternoon with BSE responding to Mad Cow Mania

Registrations
received by
May 14, 2004
will be entered into our
drawing for Cougar

Gold Cheese!

This conference is designed for:

Extension Faculty
Agricultural Producers
Food Service Managers

Veterinarians
HACCP Coordinators
Food Processors

Nutrition and Health Educators

Food Retailers

Public Health Professionals

For registration information contact:

Ann Brelsford
WSU Extension
Meeting Management
PO Box 646230
Pullman, WA 99164-6230
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fax: 509-335-2959

fax: 509-335-2959 e-mail: emmps@wsu.edu

Conference Planners include:

Gleyn Bledsoe Val Hillers
Rowland Cobbold Dong-Hyun Kang
Jeff Culbertson Alan McCurdy
Richard Dougherty Sandra McCurdy
Dale Hancock Barbara Rasco
Larry Hiller





Wednesday, May 26, 2004

Conference updates can be found at http://safefood.wsu.edu

8:00 am Registration

Welcome—Val Hillers, Washington State University

Pathogens du Jour—Rowland Cobbold, Washington State University

Enterobacter sakazakii: an emergent food-borne threat.

Dong-Hyun Kang, Washington State University

Federally Funded Zoonotic Food-borne Pathogen Research at WSU

Dale Hancock, Washington State University

Highly Pathogenic Avian Influenza: potential for food-borne transmission?

Rowland Cobbold, Washington State University

Break

Food-borne Hepatitis A Outbreaks

Paul Stepak, Spokane Regional Health District

Salmonella enteriditis: the chicken or the egg?

Marcia Goldoft, Washington State Department of Health

Listeria monocytogenes: the young, the old, the pregnant, and the immunocompromised

Marcia Goldoft, Washington State Department of Health

12:00 pm **Lunch**

Targeted Consumer Education; Food Code Adoption

Experiences—Sandy McCurdy, University of Idaho

Planning for Behavior Change

Val Hillers, Washington State University

Educating and Motivating Consumers to Use Thermometers

Now Your Cooking...Using a Food Thermometer—Video

Thermometer Availability and Accuracy—Sandy McCurdy, University of Idaho

Using a Thermometer: What factors are most important for behavior change?— Masami Takeuchi, Washington State University

Bringing Thermometer Education to High Schools—Zena Edwards, Washington State University

Break—Instant-Read Food Thermometers on display

Adoption of the FDA 2001 Model Food Code: Two States' Experiences

The Process in Idaho—Patrick Guzzle, Idaho Deptartment of Health & Welfare The Process in Washington—David Gifford, Washington State Department of Health Panel Discussion

5:00 pm-7:00 pm Reception—No Host Bar, University Inn Best Western, Moscow, ID

Thursday, May 27, 2004

Conference updates can be found at http://safefood.wsu.edu

8:00 am Drawing for Cougar Gold Cheese

Pathogens and Fresh Produce

Dong-Hyun Kang, Washington State University

Microbial Safety of Fresh Produce

Larry Beuchat, University of Georgia

Break

Assuring Safety of Produce—Farm to Table

Richard Dougherty, Washington State University

12:00 pm **Lunch**

Hot Topics in the News—Al McCurdy, Washington State University

An Afternoon with BSE—Responding to Mad Cow Mania

Bring your questions for this expert panel on the Washington BSE Case.

Panel:

Clive Gay, Veterinary Epidemiologist, Washington State University
Dennis Fleenor, Food Safety Communicator, Washington State University
John Grendon, Veterinarian, Washington State Department of Health
Stephanie Magill, Safety Specialist, Food and Drug Administration
Karen Bishop, Washington Dairy Products Commission
Katherine O'Rourke, Animal Disease Research, US Department of Agriculture

3:00 pm **Adjourn**

Accommodations

Rooms may be reserved at the **Best Western University Inn, Moscow, ID** (208-882-0550 ext. 311, or 800-325-8765) at the single rate of \$59.50 plus tax. Ask for the *Food Safety Conference* special rate. Make your hotel reservations by **May 11, 2004**. The hotel provides complimentary transportation to and from the Pullman/Moscow airport. Wheatland *Express* (www.wheatlandexpress.com, 800-334-2207 or 509-334-2200) provides passenger van shuttle service between the Spokane airport and the cities of Pullman and Moscow.

Please detach and mail or fax in the registration form.

Registration Form

Food Safety Farm to Table Conference

May 26-27, 2004

Best Western University Inn, Moscow, ID

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Name		http://
Title		safefood.wsu.edu
Company		
Address		Registrations
City		received by May 14, 2004
Phone		
E-Mail Address		our drawing for Cougar Gold
Special dietary concerns:		
☐ Full Registration Fee if postmarked ☐ Handouts \$10 for Wednesday afternoon Payment may be made by check, money order, Visa of form your invoice. Checks should be made payable by May 14, 2004. Registration forms faxed or postmar Registration forms should be mailed or faxed to:	oon and Thursday Sessions • Master Card , in U.S. funds. We no longer ac to Washington State University . Registration	n forms must be postmarked or faxed on or
Food Safety Farm to Table - 3547 WSU CAHE Cashier PO Box 646247 Pullman WA 99164-6247	Phone: 509-335-2811 Fax: 509-335-2959 E-mail: emmps@wsu.edu	
(X) Mark Payment Type:		
Check/Money Order #	Amo	ount Enclosed \$
☐ Visa ☐ Mastercard #	Exp	Date:
Complete below if paying with Visa/MC: Name printed on card:	Signature:	

Persons with a disability requiring special accommodation while participating in this conference may call Ann Brelsford at 509-335-2811. If accommodation is not requested two weeks in advance, we cannot guarantee availability of accommodation on-site.

REFUND/CANCELLATION POLICY: Cancellations can be made until *May 14, 2004*. The registration fee, less \$25, will be refunded if you cancel prior to *May 14, 2004*. <u>After that time, no refunds will be made for cancellations.</u> Substitutions are welcome at any time.